

Welcome To The Carolina Country Cooking "Main Dishes" eCookbook

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Fast Chicken 'N' Dumplings

1 pkg. of boneless chicken breasts
1 ctn. of canned biscuits
1 can of cream of chicken soup
1 Tbsp. of Poultry seasoning
Salt
Pepper
2 Tbsp. of Butter

Boil chicken until tender. Add salt and pepper to taste. Remove the chicken breasts from broth and set aside. Add the cream of chicken soup, butter, and poultry seasoning to the broth and bring to a boil. Drop small pieces of the canned biscuits in the broth and boil until done. Remove the skin from the chicken and separate into small pieces and put in the broth.

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Crispy Baked Chicken

1/2 c. mayonnaise
1 Tbsp. of Lemon juice
1/2 tsp. of Worcestershire sauce
1/8 tsp. of Garlic powder
1/8 tsp. of Black pepper
3 lb. Frying chicken
1 1/3 c. of Italian bread crumbs

In a small bowl combine the mayonnaise, lemon juice, Worcestershire sauce, garlic powder, and the black pepper. Dip chicken and coat on all sides with the mixture. Put the bread crumbs in a large plastic bag. Put 1 piece of the chicken at a time into the bag and shake to coat chicken. Put the chicken into a glass baking dish or broiler pan. Bake at 425 degrees for 40 minutes or until golden brown and tender.

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Easy Chicken Pie

*4 large chicken breasts, cooked and deboned
1 can of cream of chicken soup
1 can of chicken broth
1-cup of self-rising flour
1-cup of milk
1 stick of margarine, melted*

Cut the cooked chicken into small pieces. Put chicken into a shallow casserole dish and add the cream of chicken soup and chicken broth. In a separate bowl mix the flour, milk, and the margarine. Pour mixture evenly over chicken and bake at 375 degrees for 1 hour. You may also add any vegetables you like to the pie.

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Salisbury Steak

*1/2 cup of chopped onion
3 tsp. of Oil
2 lb. of Ground beef
1 cup of breadcrumbs
2 Eggs, slightly beaten
Pepper
1/2 cup water
2 (10 oz.) cans of cream of mushroom soup*

Fry the onions in the oil until tender. Add to onions, 1/3 of the soup, bread-crumbs, eggs, and pepper to the ground beef. Mix and form the ground beef into patties. Cook in pan until almost done and drain. Blend the remaining soup with water and pour over meat. Simmer until done.

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Stuffed Bell Peppers

*1 1/2 lb. of Ground beef
1 medium onion, chopped
2 eggs
Salt and pepper
3/4 cup of ketchup
2 cups of cooked rice
Parmesan cheese
6 bell peppers seeded and with the centers removed*

Mix the ground beef, onion, eggs, salt, pepper, ketchup, and rice in a bowl. Place the bell peppers into a casserole dish and stuff with the ground beef mixture. Cover with foil and bake at 300 degrees for 1 hour. Remove from the oven and pour a little ketchup over each pepper and sprinkle with Parmesan cheese and bake for 15 minutes longer.

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Layered Ham & Potato Casserole

*1 pound of sliced bacon, cut into 1/2 inch pieces
2 cups of chopped fully cooked ham
1 small onion, chopped
10 slices of white bread, cubed
1 cup of cubed cooked potatoes
3 cups (12 ounces) of shredded cheddar cheese
8 eggs
3 cups of milk
1 tablespoon of Worcestershire sauce
1 teaspoon of dry mustard
Pinch of salt and pepper*

Fry the bacon until crisp and then add the ham and onion. Cook until onion is tender and then drain. In a greased 13x9x2 inch baking dish, layer half the bread crumbs, potatoes, and cheese. Top with all the bacon, ham, and onion mixture. Repeat the layers of bread, potatoes and cheese. In a bowl beat the eggs and add the milk, Worcestershire sauce, mustard, salt, and pepper. Pour over the mixture. Cover and chill overnight. Remove from the refrigerator 30 minutes before baking. Bake uncovered at 325 degrees for 65-70 minutes or until a knife comes out clean inserted in the center.

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Delightful Ham Rolls

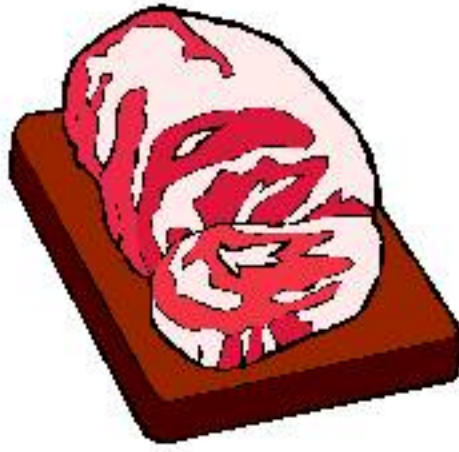
*1/2 lb. of Margarine softened
3 Tbsp. of Mustard
3 Tbsp. of Poppy seed
1/2 of an onion grated
1 pkg. of Party rolls
1 lb. of Ham sliced thin
1/3 lb. of Swiss cheese
1/3 lb. of Mozzarella cheese*

Combine margarine, mustard, poppy seed, and the onion. Split the party rolls and spread the mixture on the top and bottom of the rolls. Fill the rolls with ham and cheese slices. Wrap with foil and bake at 400 degrees for 10 minutes.

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Pork Chop Casserole

6 pork chops
2 onions sliced
6 potatoes sliced small
1 can of vegetable soup
1 can of golden mushroom soup
Salt and pepper to taste

Place pork chops in the bottom of a baking dish. Add the salt and pepper. Layer the potatoes and onions over the pork chops. Add both cans of soup. Cover the dish with foil and bake at 350 degrees for 1 hour.

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Tater Tot Casserole

1-bag of tater tots
1 (8 oz.) Cheddar cheese
1 (8 oz.) Mozzarella cheese
2 cans cream of celery soup
Garlic powder
Onion chopped
2 lb. Ground chuck
Salt and pepper

Cook the ground chuck and drain off the grease. Add the onion. Add the garlic powder to taste. Put the ground chuck mixture into 9x13 pan. Spread soup over the meat (don't dilute the soup). Spread the tater tots on top of casserole. Sprinkle with cheese and bake for 30 to 35 minutes at 325 degrees. Cheese will be bubbly.

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Swiss Cheese Meat Loaf

1 lb. of Ground beef
1/4 cup of chopped onion
1/2 cup of dry breadcrumbs
1 egg
2 cans of tomato sauce
3/4 cup milk
1 teaspoon of salt
1/4 teaspoon of pepper
1/4 teaspoon of thyme
8 slices of Swiss cheese

Mix all the ingredients except the cheese together in a bowl. Put half of mixture in greased loaf pan. Layer the cheese on top of the meat mixture. Then put the rest of the meat mixture on top of the cheese. Bake at 350 degrees for 1 to 1 1/2 hours. If you like put some catsup on top of the meat loaf before you bake it for added flavor.